

SPORTS

BOWLING

The Brunswick-Balke-Collender bowling team of Chicago was defeated by the Rockford Elks two games in three, and by a total of 2,650 to 2,625.

SKATING

In the international skating races, the Russian, Ippalittow, won the 5,000 meters event in 8:43.10. Mathiesen, the Norwegian champion, won the 1,500 meters in 2:20.1-10.

POLO

The "Big Four" of American polo circles will defend the International Cup this year. They are Lawrence and J. M. Waterbury, Harry Payne Whitney and Devereaux Milburn.

The British polo team claims to have the next International Cup sewed up, as they have cornered the pony market, and it is no longer possible for even Whitney to pay \$60,000 for the horse flesh that will win.

BILLIARDS

Charles Otis, playing for Brooklyn, won his game in the National Billiard league's three-cushion tournament from Pierre Maupome, representing St. Louis, 50 to 45.

In the match game for the championship of billiards at 18-2 balk line between Willie Hoppe, title holder, and George Sutton of Chicago, the challenger, Hoppe won by a score of 500 to 301.

BASEBALL

Ray Schalk of the Sox is said to be the only fast-running catcher in either league.

Waivers have been asked on Fred Hunter, for whom Indianapolis paid Pittsburgh \$3,500 a year ago.

Bunny Tommers, Yale's great pitcher on the 1910 team, has been engaged to coach the Ell pitchers this season. Owner Farrell of the Yankees has purchased a block of stock in the Jersey City team of the International league.

The veteran Billy Hamilton has become part owner and team manager of the Haverhill club of the New England league.

Many members of Connie Mack's team considered Jacinto Calvo, the Cuban outfielder signed by Clark Griffith, a great hitter.

It's a fine old Irish catching staff for the Cubs this year: Roger the man from Tralee, and Jimmy Archer, who was born in Dublin town.

The New York Giants have been scheduled to play two exhibition games with the Washington team in Washington, April 7 and 8.

The Worcester club of the New England league, has signed Catcher Muldoon of Hartford, Conn., and Pitcher Marland of Danielson, Conn.

Seven Johnsons have invaded the American league ranks. The Sox have four members of this family, while St. Louis, Cleveland and Washington each have one.

The International league and the American association have indulged in a trade of umpires. Jimmy Murray of the International goes to the American association in exchange for William Blierhalter.

Chicago fans will charter a special train to take them over to Cincinnati for the opening game in Redland. This is intended as a smack at one Charles Murr, who canned Chance, released Tinker and elevated Evers.

George Yantz has found himself considerably whirled about in the maelstrom of baseball. He was drafted by the Cards from Birmingham, turned over to Chicago, reported as being sold to Sacramento, and then shot to New Orleans.

PUGILISM

An attempt is being made to stop boxing in Tennessee.

The bill to legalize boxing in Washington was defeated by the state senate.

Johnny Kilbane of Cleveland, featherweight champion, outpointed Young Driscoll of Brooklyn in a ten-round bout.

Joe Mandot of New Orleans was awarded a decision over Mickey Sheridan of Chicago in an eight-round bout at Memphis.

Billy Walters climbed a notch nearer to the welterweight title by beating Morrie Bloom at Madison in a fast ten-round contest.

Terrific blows scored a victory for Jack Dillon of Indianapolis over Frankie Logan in a hard six-round bout at Philadelphia.

Jimmy Clabby of Hammond was awarded the decision over Howard Baker of Boulder, Colo., at the end of a ten-round bout at Denver.

Young Erne shaded Tommy Howell at Philadelphia. Erne was the stronger, and in the third round dropped Howell with a hard right on the jaw.

COACH EDDIE GILLETTE.



Former Quarterback of University of Wisconsin Has Been Signed to Coach the Louisville Manual Training School.

HORSE RACING

Montreal is said to desire dates in the Grand Circuit, the feature races of the United States harness horsemen.

Baldy McGregor, next to Colorado E., the world's fastest three-year-old trotting colt, was sold to W. Schlessinger, an Austrian, for shipment abroad.

AQUATIC

The Royal English Henley regatta will be rowed on the Thames river July 2, 3, 4 and 5.

Tom Sullivan, the Australian sculler and ex-champion oarsman, who has been living in England, may make his home in Canada.

A new ruling put in force at the Naval Academy competition of the 'varsity crew will be restricted, and all its races limited to one mile 550 yards, which is the Henley distance.

The undergraduate body of the University of Pennsylvania is offering strenuous objections to the continuance of Ellis Ward as coach of the rowing team.

This year the English universities of Oxford and Cambridge will meet in the sports and eight-oared 'varsity race on March 14 and 15, Easter falling the earliest it can between 1901 and 1925.

Penn's rowing committee definitely announces that Ellis Ward will not be retained as rowing coach after the expiration of his contract on August 31. Ward this season will be in the unfortunate position of a man who is not wanted by the student body.

MISCELLANEOUS

The Washington, D. C., new Central High school will include an athletic field.

The Ontario Curling association is made up of 105 affiliated clubs, having a membership of 5,000.

The United league is the title given the newly-organized soccer circuit in the Philadelphia district.

The new stadium to be built at Berlin for the coming Olympic games will cost more than \$800,000.

Colorado college was recently given \$100,000 by a wealthy eastern woman with which to build a gymnasium.

William H. Page is the new head of the New York Athletic club, the leading organization of its kind in the country.

The Cornell faculty committee on student affairs has refused to give Syracuse university a place on the Cornell athletic calendar.

Charles F. Brickley will not participate in spring athletics at Harvard. He strained a tendon in indoor practice at Cambridge and will be unable to work on track.

J. Thomas Keady, athletic coach at Lehigh university, will become a baseball magnate shortly. He has secured an option on the Fall River team of the Fall River league.

"Tad" Jones, one of Philippe-Exeter's famous stars, but best remembered as the famous Yale quarter and catcher, will coach Exeter next year. He is in business in Exeter now.

Yale almost put one over that crack Princeton hockey team. It required a five-minute extra period and the work of Hobey Baker to win a 7 to 5 victory for the Tiger.

Among college fives disqualified by the A. A. U. for playing non-registered teams are the Quints of the Brooklyn Polytechnic institute, St. John's of Baltimore and Fordham.

The defeat of Columbia in basketball by Princeton was the first defeat sustained by a Columbia five in five years. They had the game won through the first half, too.

James E. Sullivan, formerly president of the Amateur Athletic union, upholds the hammer throw. To do away with that event would be a decided step backward, he believes.

The announcement that Andy Smith, former Penn football coach, has filed application for the position as gridiron instructor at Ohio State was well received by the students of that college.

FOR MILADY'S DRESSING TABLE

CREAMS AND LOTIONS

NONE BETTER THAN ONES USED BY OUR GRANDMOTHERS.

Composed of Simple, Inexpensive Ingredients, They Worked Wonders in the Way of Beautifying—Recipes Handed Down.

Do you remember the book of recipes that you grandmother or great-grandmother used to keep on the kitchen shelf? Among the many written in the book, in the small even handwriting so common in those days, were recipes for creams and lotions and ointments that we never hear anything about today.

Some of the best creams ever compounded were those our grandmothers made out of simple, homely things that really did wonders in the way of beautifying. Of course, our grandmothers did not know everything, and we moderns have some improvements on the old-time remedies, but others have never been improved upon.

One of the simplest of their toilet preparations was the "clover cream" of early colonial days. This recipe called for one ounce of pure mutton tallow, which was to be put in a bowl set in a pan of boiling water. A sprig of sweet clover, lightly bruised and simmered in the tallow for 15 minutes, gave the mixture the special quality which made the cream. After removing it from the fire, a teaspoonful of rosewater was added and one drop of Attar of Roses. The whole was stirred gently with a silver fork, until perfectly cold, when it was poured into empty eggshells, to complete the dainty toilet requisite.

Another recipe which has come down from early times, calls for two ounces of mutton tallow and a half ounce of strained honey, melted with a half ounce of white wax and with a rose geranium leaf simmered with the other ingredients. A generous pinch of baking soda and a half ounce of rosewater were added after removing from the fire, and all stirred steadily until cool.

An excellent bleach, which was in common use a century ago, was made from an old French formula. A quart of unskimmed milk was allowed to stand in a warm place until it thickened and was then set over the fire and brought to the boiling point. After being carefully strained a large green cucumber was sliced into the liquid and the whole was again boiled until a soft, pulpy mass resulted. This was again strained and left for an hour to cool, when it was poured carefully into a bottle and the settlings thrown away. A tablespoonful of alcohol was added and 20 drops of the tincture of benzoin, with any perfume desired. The lotion was applied at night, after washing the face, and allowed to dry into the skin, when it was followed by careful anointing with the clover cream.

Two of the most widely used bleaching preparations of the olden time were the following: Six sprigs of the young leaves of white tansy laid to soak in a pint of buttermilk for nine days added greatly to the bleaching properties of the buttermilk, which was used to remove tan; the second

BEAUTIFUL DEBUTANTE GOWN



An evening gown of white accordion plaited silk with tunic of white chiffon. It is trimmed with embroidered flowers and narrow strips of skunk.

recipe required freshly dug and grated horseradish roots to be mixed with buttermilk in the proportion of a tablespoonful to a cup of the milk, and was allowed to stand for 24 hours. This remedy was said to bleach off the most obstinate tan that could be accumulated.

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Floral Fashion.

A pretty Louis XV floral head dress has been revived for evening wear, according to the Philadelphia Times. It consists of a small oval-shaped flat bouquet of tiny flowers placed in a slanting position above the temple. Two or three different colored blossoms are chosen, such as pompon roses, forget-me-nots and violets in subdued tints; violet pansies, bluebells and lily of the valley; forget-me-nots and pansies alone; mauve pinks and jasmine; tuberose and violets, purple heather and moss roses, etc. A corresponding bouquet of larger dimensions is pinned to the bodice.

A woman gives herself to a man out of love, and remains clinging parasitically to him out of necessity.

NEAT RECEPTACLE FOR PINS

Cushion and Tidy Combined, This Should Be an Accompaniment of Every Dressing Table.

This is a very useful little article for hanging upon the post of the looking glass or upon a nail in the wall



by the side, and well within reach of the dressing table. The materials in which it is made are almost a matter of choice, and it is entirely out-

lined with a silk cord carried into three little loops on either side and again at the lower corners, and a long loop of the same cord is attached to the top by which it may be hung up.

The upper part consists of a shallow pocket lined with soft white silk for hairpins, and interlined at the back with a piece of cardboard to keep it in shape. Below this is a pin cushion, the surface of which is decorated with a pretty little floral design, and below this again three hooks are sewn on, which may well be utilized in the manner shown in the sketch.

Upon the pocket the word "Hairpins" can be worked where indicated.

Pale pink silk or satin, with claret-colored cord, would be a pretty combination of color in which this useful little article could be made, and in that case, the cushion might be decorated with a wreath of tiny blue forget-me-nots.

Pale green silk, with apple green cord, would also be very pretty and effective and pale yellow silk and white cord would look equally well, but would, of course, soil more quickly than darker shades of color.

Street Dresses.

The newest for street wear, says the Dry Goods Economist, are the coat, the long-waisted peasant models, the dresses, the modified drapery styles, Russian blouses and the bolero jackets, together with a wide variety of simpler designs, which depend largely for their striking effects on the sashes, belts, collars, cuffs or vestees. Belts of leather, fancy cloth, metal or silk, appear in profusion on street dresses of all grades.

THE KITCHEN CABINET



WHAT SHALL WE HAVE FOR DINNER?

To the methodical, systematic housewife, who plans her meals often a week in advance, there is a vast field for individuality and ingenuity in the planning of a meal; but the thrifless, indolent woman, who spends her time in needless ways and a few moments before the meal time tears into the house or the kitchen to prepare or see to the preparation of the food, there is a limited field, as preparation and thought are both necessary to have a well balanced meal, together with variety and economy.

Steaks and chops are often the poor man's food, because the wife does not take time to prepare in the thousand appetizing ways the coarser, cheaper cuts of meat. Long, slow cooking develops the flavor, and that long cooking must be planned for, often, the day before.

It should be the pride of every housekeeper to work toward getting as much as possible out of the time, money and energy spent.

Beef Rolls.—Cut thin, round steak into oblong pieces, and on each piece place a spoonful of sausage meat; roll up and tie with a string. Dredge with flour, pepper and salt, brown in pork fat and put into a casserole. To the fat add a tablespoonful of flour; stir until brown, add a pint of water and cook until smooth. Season and pour over the rolls, cover and simmer in the oven for two hours. Take off the strings before serving.

Parsnip Fritters.—A very nice fritter, and one that is easy to prepare, may be made from cold cooked parsnips. Season and mold the parsnips and dip in a thin fritter batter, drop in hot fat and fry; drain on paper and serve hot. Many people who refuse the vegetable fried will enjoy it this way.

IT IS like taking the sun out of the world to bereave human life of friendship, than which the mortal gods have given man nothing better, nothing more gladdening. —Cicero.

THE PLEBEIAN CABBAGE.

Cabbage, with onions, have gained an unenviable reputation because of their odoriferousness, but cabbage is a wholesome vegetable, and one which contains mineral salts which are needed in the blood.

One reason that we tire of certain vegetables is that they are served in so few ways; we grow to dislike them. If a change of serving could be often made, and a little more care to have a variety, these common vegetables would be more welcome on our tables.

Cabbage cooked with an onion, chopped and served in a white sauce is an unusual, but very good, way of serving that vegetable.

Stuffed Cabbage.—Cut out the stalk end of a firm head of cabbage, leaving the hollow shell. Tie the cabbage in a thin cloth and boil until tender, then carefully remove the cloth and fill with seasoned stuffing of chopped meat, bread crumbs and seasoning; then bake in a hot oven until the cabbage is brown.

Hot Slaw.—Shred a head of cabbage, and pour over the following dressing: Beat two egg yolks, add two tablespoonfuls of water, a tablespoonful of butter melted, a dash of salt and a quarter of a cup of vinegar. Cook this dressing over hot water and pour over the shredded cabbage while hot. Heat the cabbage and serve hot.

IF YOU have a friend worth loving, Love him. Yes, and let him know that you love, ere life's evening Tinge his brow with sunset glow.

MORE ABOUT VEGETABLES.

There are many dishes which may be made much cheaper when combined with vegetables. A small piece of meat, a pound or pound and a half, if cut in serving-sized pieces, with carrots, an onion and a few potatoes added, will be well seasoned

Game Too Small.

A well dressed man called at the office of a celebrated New York criminal lawyer the other day.

"I want you to take my case," he began, when shown into the private office. "I am charged with burglary, but I assure you I am as innocent as an unborn babe."

"You are, eh? Well, we don't want your case," replied the great lawyer. "We defend only notorious criminals. You had better go to some young lawyer."

the meat and make a good dish for five people.

If the meat is well browned in fat before adding the vegetables and water the flavor is greatly improved.

Stuffed Onions.—Parboil large onions, remove the centers, chop and season with butter, pepper and salt and mix with cold-cooked sausage and bread crumbs; fill the centers and bake, basting it with soup stock or butter and water. Any cold meats, such as tongue or ham, is very nice for this dish.

Potato Vienna Rolls.—Mold mashed potato into the shape of rolls about four inches long, brush with egg and roll like creases across the roll with a knife. Place on a greased pan and bake in the oven until brown.

Potato muffins are very attractive to serve with fish. Grease muffin rings and fill with mashed potato, brush with egg and bake. Slip out carefully and garnish the dish with parsley.

Some Rules About Cooking.—All root vegetables should have a teaspoonful of salt to a quart of water in cooking.

All vegetables should be cooked in boiling water.

Wilted and shriveled vegetables, if soaked for two or three hours, will absorb moisture and many times become quite crisp again.

Cook peas and spinach in an uncovered dish to preserve the pretty green color.

LET us beware of losing our enthusiasm.

Let us ever glory in something and strive to attain our admiration for all that would ennoble, and our interest in all that would enrich and beautify our life.

COLLECTION OF PUDDINGS.

During the winter months puddings that are rich and hearty may be served with greater frequency than in the warm weather.

Golden Pudding.—Add to a half cup of molasses a half cup of butter, a half cup of sour milk and one and a half cups of flour, one egg well beaten, a pinch of salt and one-half teaspoonful of soda; mix, and beat well and steam two hours.

Serve with this the following sauce: One egg, half a cup of butter, one cup of sugar, two tablespoonfuls of flour and a pint of boiling water. Flavor with either lemon or vanilla.

An egg sauce would be good with the above pudding. Beat two eggs well, add a cup of milk, a fourth of a cup of sugar, and flavor to taste.

Baked Indian Pudding.—Scald a quart of milk; stir in three-fourths of a cup of corn meal. Cook well; add a third of a cup of molasses, a pinch of salt. Beat two eggs, add a cup of cold milk to them, and pour into the pudding. Add a few raisins, stir occasionally the first half hour. Bake two hours.

Fruit Dumplings.—To a quart of flour add two tablespoonfuls of baking powder, a tablespoonful of sugar and half a teaspoonful of salt, two tablespoonfuls of butter, two eggs and enough milk to make a mixture to roll. Roll out and cut in squares, place a pear or apple or peach in each square, bring the corners together; on top of each place a bit of butter and a dash of cinnamon with a sprinkling of sugar. Pour into the pan a cup of hot water. Bake until well browned and serve with cream and sugar.

Pour a rich powder biscuit batter over peaches in a deep dish and bake. Turn so that the peaches are on top. Heap with sweetened whipped cream and serve.

Nellie Maxwell.

Poor Economy.

Charles M. Schwab, apropos of his superb work in aid of released convicts, said modestly in New York:

"O, it is economy to help these men. Help them a little, and their lives, instead of being wasted, are of value to the nation."

"To be niggardly and timid about helping such men is to be like the chap who was asked, the first of the year, to buy a calendar."

"This chap, after studying the calendar thoughtfully, handed it back, with a frown."

"No, no," he said. "I can't afford it. I may be dead before the year is out."

Injustice to the Esteemed Fish.—An old negro in town has been selling fish to various housewives for several years. The other day he took his wares to a house on the south side. The woman of the house examined them.

"Uncle," she said, as she inspected the basket of catfish, "these do not seem to be good. They don't smell fresh."

"Law, honey," replied the old man, smiling, "dat ain't de fish you smells; dat's jes me."—Kansas City Star.